



Trail Mix CBD Chocolate Cups

- 1 cup Cacao Butter, melted**
- 3/4 cup Cacao Powder**
- 1/2-3/4 cup Coconut Sugar, GROUND**
- 1 Tbsp. Unrefined Extra Virgin Coconut Oil**
- 1/4 tsp. CBD Hemp Oil**
- 2 tsp. Vanilla Extract**
- 1/4 tsp. Mineral Sea Salt**
- 1 cup Buddha's Delight Trail Mix**



1. Shred or chopped cacao butter and transfer to a DRY bowl. It is very important that no water gets in your chocolate, even a drop can seize the chocolate and ruin it.
2. Melt cacao butter by placing in a dehydrator or in a double boiler on the stove on low heat.
3. Once cacao butter is melted, transfer all ingredients to a DRY high speed blender. Blend until smooth and slightly warm (this will help temper the chocolate) about 1 minute.
4. Pour into chocolate molds or silicon cups like shown in the photos. Top with Buddha Trail Mix, Deep Earth Trail Mix, or Vitality Super Mix.
5. Let set up in the fridge for 30 minutes. Remove from molds and enjoy!

NOTE: If you want a crunch on the inside of your chocolate but not visible on the outside, pour your trail mix of choice in your molds first.